

State of Maine Health Inspection Report

Establishment Name VALLEY CHINESE CUISINE		<i>As Authorized by 22 MRSA § 2496</i>		Date 1/30/2014
License Expiry Date/EST. ID# 8/19/2014 /996	Address 688 FOREST AVE	City / State PORTLAND / ME	Zip Code 04103-4102	Telephone 207-773-8889

Temperature Observations

Location	Temperature	Notes
COOKED CHIX/ WALKIN	38F	
RICE/ COOKER	145- 167F	FOUR DIFFERENT CONTAINERS OF RICE ALL PROPER TEMPERATURE.
SANITIZER/ QUAT	600 PPM	MIXED TO TOXIC CONCENTRATION.
PORK/ PEPSI COOLER LINE	38F	
SOUP/ STEAMTABLE	150F	ALL HOT ITEMS IN STEAMTABLE WERE OVER 140F
H.W.@HANDWASH	107F	

Person in Charge (Signature)

Date: 1/30/2014

Health Inspector (Signature)

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Page 3 of 4

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Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code

8: 6-301.14: N: Handwash signage not provided for employee hand wash lavatory.

INSPECTOR NOTES: (COS) NEED TO DESIGNATED A HANDWASH SINK AT THE BAR. LEFT HANDOUT.

13: 3-302.11: N: Cooked and/or prepared foods are subjected to cross contamination.

INSPECTOR NOTES: (COS/REPEAT) RAW CHIX STORED OVER PORK AND COOKED PORK IN REACHIN.

31: 3-501.15: N: Cooked foods improperly cooled.

INSPECTOR NOTES: (COS) COOKED PORK PLACED IN COOLER IN COVERD CONTAINER NOT THINNED OUT. PLACED ON SHEET PAN.

35: 3-302.12: N: Food/ingredients containers not properly labeled.

INSPECTOR NOTES: PREPARED FOOD NOT LABELED WITH DATE. WRITE DATE OR DAY AND DISCARD IN 7 DAYS.

39: 3-304.14.(B).(2): N: Wiping cloths improperly stored or used.

INSPECTOR NOTES: (COS) WIPING CLOTHS MUST BE STORED IN ACTIVE SANITIZER BETWEEN USE.

41: 3-304.12: N: Improper between-use storage of utensils..

INSPECTOR NOTES: RICE SPOONS AND LADELS STORED IN STANDING WATER. USE CROCKPOT AND KEEP WATER TEMP ABOVE 135F. DO NOT STORE KNIVES IN CRACKS BETWEEN EQUIPMENT.

45: 4-501.12: N: Cutting surfaces not easily cleanable.

INSPECTOR NOTES: CUTTING BOARDS IN NEED OF REPLACING

46: 4-501.116: N: Chemical sanitizer concentration was not accurately determined by using a test kit or other device.

INSPECTOR NOTES: SEE NOTES. WILL GET AN AUTOMATIC DISPENSER FROM ECOLAB.

49: 5-202.13: C: Air gap required.

INSPECTOR NOTES: (REPEAT) NEED AIR GAP INSTALLED ON PREP SINK.

49: 5-203.13: N: Inadequate number of service sinks.

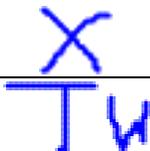
INSPECTOR NOTES: (REPEAT) NEED MOP SINK.

49: 5-204.12: N: Backflow prevention device is not properly located.

INSPECTOR NOTES: (REPEAT) NEED ON HOSE USED TO FILL BUCKETS.

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Page 4 of 4

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Inspection Notes

Certified Food Protection Manager: JENNIFER NG 3/19/13 PIC: PETER NG

- Unless directed otherwise, effective January 18, 2012 establishments have to have a Certified Food Protection Manager (CFPM) at each establishment as required by 10-144 CMR, Chapter 201, Section 2.

- A CFPM must be hired within 90 days of a new establishment opening or when the only CFPM leaves the employment of the establishment.

- For a list of CFPM courses and trainers go to: www.maine.gov/healthinspection/training.htm

- Upon completion of the CFPM course, please fax cover sheet and course certificate to (207) 287-3165. On the cover letter please send to the attention of Carol Gott and include your establishment name and establishment license number. Her Phone number is 287-5675. You can also mail a copy, with establishment ID number, to her at 286 Water St, 3rd Floor, 11 State House Station, Augusta, ME 04333-0011.

Violation Correction Time Frame

- Critical Violations should be corrected on site, but, in any event, within 10 days. The licensee must contact the inspector when the critical violation has been addressed. Please send an e-mail to tw@portlandmaine.gov or call Tom Williams at 874-8772.

- Non-critical violations must be corrected no later than 90 calendar days after the inspection. The Department may approve a compliance schedule that extends beyond the time limits if a written schedule of compliance is submitted by the Permit Holder and no health hazard exists or will result from allowing an extended schedule for compliance.

- Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department, which are outlined in Sections 6, 7, 8 and 9 of 10-144 CMR Chapter 201 available at:

www.maine.gov/dhhs/mecdc/environmental-health/el/index.htm

C=Critical violation and NC=Noncritical violation

"Critical item" means a provision of the Food Code that, if in noncompliance, is more likely than other violations to contribute to food contamination, illness, or environmental health hazard.

Sec. 11-40. Penalties.

Following the issuance of a failed inspection notice and an order to correct violations, the health inspector will re-inspect the premises at a fee of seventy five dollars (\$75.00); if the follow up inspection results in another failed inspection, the violator will be charged a second re-inspection fee of one hundred fifty dollars (\$150.00). If the third re-inspection results in a failed inspection, the third and each subsequent follow-up re-inspection will result in a three hundred dollar (\$300.00) per re-inspection charge. In addition, upon the third failed re-inspection, the health inspector may order the establishment closed until the establishment yields a passing inspection.

Documentation Retention

- A copy of the most recent inspection report must be maintained at the establishment and be made available to the public upon request.

- A copy of all CFPM certificates must be maintained at the establishment.

- The establishment's current license must be displayed.

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